BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 28: Supervise Hot and Cold Non-Alcoholic Beverage Service**
Learning aim(s)	**A:** Investigate different types of hot and cold non-alcoholic beverages
Assignment title	**The variety of hot and cold non-alcoholic beverages**
Assessor	
Issue date	
Hand in deadline	
The purpose of this task is to: Enable learners to demonstrate their knowledge of food service operations	

Vocational Scenario or Context	You have been asked by your manager to write an information pack on the variety and range of hot and cold non-alcoholic drinks availble in your business. You will need to consider the equipment needed to prepare these drinks and the importance of ensuring the service area is set up on time, including any other unexpected situations that may occur.

Task 1	Design a complex and through information pack for new staff members on the range of hot and cold non-alcoholic drinks available. You will need to include the equipment needed for preparation and service. Your information pack should also explain and assess why the drinks area needs to be ready for service and discuss any unexpected situations that could occur. You will need to include the following information; • Types of hot and cold beverages available o Coffee o Tea o Chocolate o Smoothies

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	o Soft drinks • Equipment needed to prepare these beverages • The importance of being prepared for service • Unexpected situations that may occur
Checklist of evidence required	Detailed professional and comprehensive information pack.
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
A. D1	Evaluate the importance of dealing with unexpected situations that may occur when preparing for a hot and cold non-alcoholic beverage and the importance of having the ingredients and equipment ready for use.
A. M1	Describe the equipment needed for the complex service of hot and cold non-alcoholic beverages
A. M2	Describe the importance of dealing with unexpected situations that may occur when preparing for a hot and cold non-alcoholic beverage.
A. P1	Describe the types of hot and cold non-alcoholic beverages available.
A. P2	Describe the different types of equipment needed for the basic service of hot and cold non-alcoholic beverages.
A. P3	Describe unexpected situations that may occur when preparing for a hot and cold non-alcoholic beverage and the importance of having the ingredients and equipment ready for use.
Sources of information to support you with this Assignment	None
Other assessment materials attached to this Assignment Brief	*None*

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